

Southwest Metro Hot Dish

As featured by Rep. Michele Bachmann in the Minnesota Congressional Delegation Hot Dish Competition 2013

Ingredients

3 cloves garlic, finely chopped	1/2 tsp red pepper flakes
1 medium onion, thinly sliced	1.5 tsp cumin powder
1/2 cup sliced jalapeno peppers	2 cans cream of mushroom soup
1/2 cup chicken stock	1/2 cup Minnesalsa ®
1 pack hot taco seasoning	16 oz Land O Lakes® Hot Pepper Jack
2 pounds ground chicken	Cheese, shredded
1 can Green Giant ® sweet corn	2 pounds tater tots
2 cans black beans, rinsed	

Directions

Preheat oven to 350 degrees.

Mix ground chicken, onion, peppers, garlic and taco seasoning in large bowl.

Cook the mixture in a large pan with chicken stock until chicken is cooked all the way through. Add more chicken stock as needed.

Mix sweet corn and black beans into cooked chicken until beans are soft.

In a separate bowl, mix cream of mushroom soup, salsa, cumin and red pepper flakes.

Add the soup mixture to the chicken and stir it in. When finished, pour the chicken mixture into 9" x 13" pan.

Shred the cheese and put layer of cheese over the chicken, followed by the tater tots.

Bake for 50 minutes. Serve hot.

Optional: Garnish with cilantro, queso fresco and Sriracha.